

RESERVE COPY
PATENT SPECIFICATION



Application Date: Nov. 11, 1932. No. 31,901 / 32.

408,368

Complete Left: Nov. 10, 1933.

Complete Accepted: April 12, 1934.

PROVISIONAL SPECIFICATION.

Improvements in Sweetmeats.

I, HENRY RONALD SPENCER, a British Subject, of 10, St. Ann's Road, Stoke, Coventry, Warwickshire, do hereby declare the nature of this invention

5 to be as follows:—

The main object of the present invention is to provide an improved sweetmeat, and one which will keep without deterioration for relatively long periods and 10 which, whilst being relatively inexpensive to manufacture, will be of nutritive value and pleasant flavour.

A sweetmeat, according to the invention, consists of slices of a potato or other vegetable that are cooked to crispness and 15 coated with chocolate.

In carrying out the invention, use is preferably made of the common potato or of one of the many varieties, but the 20 invention is also applicable to other vegetables such, for example, as sweet potatoes, yams, artichokes, parsnips. These vegetables such as have edible skins, particularly when potatoes are being used, 25 are preferably not skinned, but their skins are first scrubbed or otherwise cleaned, as by this means waste in labour and material is avoided, and valuable mineral salts and the most albuminous part of the 30 potato immediately under the skin are retained. The vegetables, when cleaned, are sliced thinly, by hand or by means of any known slicing machine, and the slices are then fried or otherwise cooked 35 until crisp. Flavouring may be added during cooking.

If desired the vegetable slices may be pressed or rolled to ensure that they will lie flat, curl or take any other desired 40 shape. Brown sugar may be used with good effect in preparing and covering sweet potatoes.

When they have been crisped in this manner they are coated with chocolate. 45 The term "chocolate" is here used generically to cover any preparation consisting of roasted, shelled, finely-ground cacao beans, with or without sugar, spice, essential oils, aromatic substances, or 50 other flavouring matter, and with or without the dry solids of full-cream milk. The

chocolate covering can be prepared in the same way as ordinary eating chocolate is prepared, but preferably more butter will be added so that it will flow quite readily in the melted condition.

When the chocolate has been melted and is at the right temperature, the crisped vegetable slices are dipped and then withdrawn, and the chocolate sets to a film enveloping the slices. For dipping the slices there are many known machines, or the slices may be fed to sieves, cages, trays, etc., or drain-boxes, which can be mechanically immersed into and withdrawn from the melted chocolate; or, if desired, the slices may be dipped by hand or by hand-operated holders, forks, tongs, etc. Obviously, instead of the slices being dipped in this way, they may be sprayed by hand or mechanically, or the melted chocolate poured on to them.

As the thin crisped slices are very fragile, a preferred method of applying the chocolate coating consists in laying the slices on a shallow perforated dish, of wire mesh, for example, placing a perforated cover over them, and in then immersing the dish. On withdrawal the whole is turned over and placed on a base with the cover lowermost, and the covered slices rest thereon until the chocolate covering has set, while the dish can be used again with other covers.

When the chocolate sets it contracts slightly and thereby seals the slices. Thus, the mineral salts, etc. in the sliced vegetables are retained and the whole will last for many months owing to the remarkable keeping properties of cacao butter. Consequently, to the well-known food value of potatoes and like vegetables is added the high food values and pleasant flavours of chocolate.

Dated this 10th day of November, 1932.

WALFORD & HARDMAN BROWN,
Chartered Patent Agents,
18 & 19, Hertford Street, Coventry,
Warwickshire.

[Prt]

COMPLETE SPECIFICATION.

Improvements in Sweetmeats.

I, HENRY RONALD SPENCER, a British Subject, of 10, St. Ann's Road, Stoke, Coventry, Warwickshire, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

The main object of the present invention is to provide an improved sweetmeat, and one which will keep without deterioration for relatively long periods and which, whilst being relatively inexpensive to manufacture, will be of nutritive value and pleasant flavour. The invention also embodies methods of manufacture of the improved sweetmeat.

A sweetmeat, according to the invention, consists of slices of a potato or other vegetable that are fried and coated with chocolate.

In carrying out the invention, use is preferably made of the common potato or of one of the many other varieties of the potato, but the invention is also applicable to other vegetables such, for example, as sweet potatoes, yams, artichokes, parsnips. Such of these vegetables as have edible skins, particularly if potatoes are being used, are preferably not skinned, but their skins are first scrubbed or otherwise cleaned, as by this means waste in labour and material is avoided, and valuable mineral salts and the most albuminous part of the vegetable immediately under the skin are retained.

The vegetables, when skinned or cleaned, are sliced thinly, by hand or by means of any known slicing machine, and the slices are then fried in oil or fat until crisp. Flavouring may be added during frying to counteract any nauseating smell from the fat, if necessary, and to blend with the chocolate, or such flavouring may be added to the latter. A preferred flavouring is vanilla or roast almond, but satisfactory results can be obtained with flavourings such as aniseed, cinnamon, nutmeg, coumarine or heliotropin.

If desired the vegetable slices may be pressed or rolled to ensure that they will lie flat, curl or take any other desired shape. Brown sugar may be used with good effect for covering sweet potatoes after they have been crisped.

When they have been crisped in this manner they are coated with chocolate. The term "chocolate" is here used generically to cover any preparation con-

sisting of roasted, shelled and finely-ground cacao beans, with sugar, with or without spice, essential oils, aromatic substances, or other flavouring matter, and with the dry solids of full-cream milk. The chocolate covering can be prepared in the same way as ordinary eating chocolate is prepared, but preferably there is more butter in it so that it will flow more readily in the melted condition than ordinary eating chocolate.

One recipe for the chocolate covering to be used in carrying out the invention is approximately as follows:—cocoa nib or mass 30%; cocoa butter 20%; sugar 49.75%; and flavouring 0.25%. An ordinary eating chocolate includes only about 13% of butter, to 33% of nib and 53.75% of sugar.

The chocolate is for preference melted to a temperature of about 140° F. and then allowed to cool till it begins to thicken. The temperature at which it begins to thicken varies somewhat with the ambient temperature, but is somewhere about 87° F. on an average. The mixture should then be heated slightly, say, till its temperature rises a further 4° F.

When the chocolate has been melted and is at the right temperature, the crisped vegetable slices are dipped and then withdrawn, and the chocolate sets to a film enveloping the slices. For dipping the slices there are many known machines, or the slices may be fed to sieves, cages, perforated trays, or other drain-boxes which can be mechanically immersed into and withdrawn from the melted chocolate. Preferably the liquid chocolate is at the bottom of a deep container, and the tray or the like containing the slices is rapidly revolved when withdrawn from the melted chocolate, so that any excess chocolate can be thrown off, draining back into the container.

Or, if desired, the slices may be dipped by hand-operated holders, forks, tongs etc.. Obviously, instead of the slices being dipped in this way, they may be sprayed by hand or mechanically, or the melted chocolate poured on to them.

As the thin crisped slices are very fragile, another preferred method of applying the chocolate coating consists in laying the slices on a shallow perforated dish, of wire mesh, for example, placing a perforated cover over them, and then immersing the dish. On withdrawal the whole is turned over and placed on a

- base with the cover lowermost, and the covered slices rest thereon until the chocolate covering has set, while the dish can be used again with other covers. 35
- 5 When the chocolate sets it contracts slightly and thereby seals the slices. Thus, the mineral salts, etc. in the sliced vegetables are retained and the whole will last for many months owing to the 40 remarkable keeping properties of cacao butter. Consequently, to the well-known food value of potatoes and like vegetables is added the high food values and pleasant flavours of chocolate.
- 10 Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—
- 15 1. A sweetmeat consisting of slices of a potato or other vegetable that have been fried and then coated with chocolate. 45
2. A sweetmeat consisting of thin slices of a potato that have been fried to crispness in oil or fat, with or without a flavouring, and then coated lightly with molten chocolate. 50
- 20 3. A method of manufacturing a sweetmeat, consisting in frying slices of a potato or other vegetable and then coating the slices with chocolate. 55
- 25 4. A method, according to Claim 3, where the coating of the slices is effected by immersing a sieve, cage, perforated 60
- tray or other drain box containing the slices in a bath of molten chocolate.
5. A method, according to Claim 4, where provision is made for rotating the drain-box after removal from the molten chocolate to throw off the surplus chocolate from the slices, the walls of the bath preferably extending sufficiently to catch the particles of chocolate as they are thrown off.
6. A sweetmeat, according to Claim 1 or 2, or manufactured according to Claim 3, 4 or 5, where the fried slices, when of sweet potato, are covered with brown sugar prior to being coated with chocolate.
7. A sweetmeat, according to Claim 1, 2 or 6, or manufactured according to Claim 3, 4 or 5, where the vegetable is cleaned but not skinned before being sliced.
8. A sweetmeat, according to Claim 1, 2, 6 or 7, or manufactured according to Claim 3, 4 or 5, where the chocolate used is prepared substantially in the same way as ordinary eating chocolate but with more butter so that it will flow quite readily in the molten condition.

Dated this 9th day of November, 1933.
 Walford & Hardman Brown,
 Chartered Patent Agents,
 18 & 19, Hertford Street, Coventry,
 Warwickshire.